3: Barrett E-5 (1908-1909)1925
SD6 Cayapa SD6

caldron a second time. If, however, a contrary result has been effected, someone else will usually "try his hand." The whole process of rum-making is one in which the women do fully as much work as the men, and they also have "lucky" and "unlucky" hands in distillation.

Usually the ordinary distillation above described is considered sufficient. If, however, an exceptionally good rum is desired, as for use at certain feasts, a special process of fractionation is resorted to and the product of the ordinary distillation is redistilled. A special flavor is imparted to the rum at this time by putting into the caldron with it several of the large leaves of an aromatic herb which abounds in the region and which possesses an anise-like odor and flavor.

As previously stated, the chief use of sugar-cane is for making rum, but, as before described in speaking of foods, the Cayapa occasionally make syrup and also a kind of preserves. On the other hand, they never make sugar, as do the negroes of this region. Much raw cane is also chewed. The fibrous though tender stalk is, of course, not swallowed, but it yields a large quantity of rich, sweet juice which is highly relished. The cane is also frequently roasted in the coals; and in boiling cane-juice to make guarapo for distillation, stalks of raw cane are frequently cut up and thrown into the kettle to boil with the juice. The result of either the roasting or the boiling is a rich food with a flavor resembling that of maple, and is even more palatable than the raw cane.

Cacao (Cayapa, kaka'bō), from which chocolate is made, is extensively grown by the Cayapa, although

3: Barrett E-5 (1908-1909)1925
SD6 Cayapa SD6

almost exclusively for the sale of the dried seeds. The planting of a grove of cacao requires considerable care. The seeds are planted in calabashes or boxes at the house, and the young plants are not set into the ground until they have attained a height of from four to six inches. They are carefully protected when first planted in the open ground, a joint of large bamboo being set down around each. This precaution is necessary chiefly on account of the prevalence of ants, which would soon devour the young plants if they were not thus protected. When encased in this tube of bamboo, although it is open at the top, the young plant is rarely molested. From four to five years are required to bring one of these trees into full bearing, but even with the crude Cayapa methods of horticulture, a large tree sometimes produces as much as two or three hundred pounds of dried cacao in a year.

The brown, ovate seeds, which are contained in a large red or yellow egg-shape pod, are each surrounded by a whitish or translucent fleshy covering. The pods are gathered when ripe, brought to the house, and cut open with the machete. The seeds with their fleshy coating are then placed in a large wooden tray, such as that shown in pl. LXII, 4, some water is added, and the mass is kneaded and worked thoroughly with the hands, thus removing all the fleshy covering and leaving the seeds ready for drying. As a by-product of this process, the outer covering of the seeds, when mixed with water, forms a liquid of the consistency of thin gruel and with a pleasant, slightly acid flavor. This liquid is very re-

3: Barrett E-5 (1908-1909)1925
SD6 Cayapa SD6

[272] freshing and is drunk with much relish by the Indians.
257 The seeds themselves are spread upon mats on the drying platform of the house and are carefully watched during the next couple of weeks to prevent them from being wet by the frequent rains. After this period they are sufficiently dry to be stored away until the next trip down the river, when they are sold to traders. Cacao is [439] one of the most important exports of Ecuador, whose territory is the source of a considerable part of the chocolate of commerce.

274 Although the Cayapa cultivate so much cacao, they 272 drink it only now and then, usually at fiestas. It is prepared by first thoroughly grinding the dried cacao upon a mealing stone such as is used for grinding plantain, and then boiling. For this purpose the Cayapa make a pot of special form, such as that shown in pl. LXXXVII, 9. The boiling chocolate is stirred at intervals with an implement of special form called tcōkōla'te tcalī, illustrated in pl. LXI, 6–7. The result of this process is a comparatively thick, very rich and oily liquid, quite unlike the beverage prepared from the ordinary chocolate of commerce, since the chocolate prepared directly from the seeds as above described retains all the natural oil. It may be drunk in this form, but if sugar is available it is usually added.

249 Pineapples (Cayapa, tcī'lya), the only use of which is as [262] a food, are grown to a limited extent by some of the Cayapa. The green tops of the fruits themselves are planted close together in rows, and from these the plants grow. When once established, such a plant requires

3: Barrett E-5 (1908-1909)1925
SD 6 Cayapa SD6

ends of all the elements are cut off in the same manner as was done in making the end with which the mat was begun.

Mats of this kind are most frequently used by the Cayapa in the hammocks which serve as cradles. A small mat is placed crosswise in the hammock and holds its edges apart; the baby is then laid upon this mat and swung in the hammock as a cradle. Large mats are occasionally used as beds, but for this purpose bark cloth is preferred. An important use for mats also is as a drying surface upon which to spread cacao. In canoeing, a large mat serves as a canopy or sun covering for small children or for an invalid. If its ends are placed just inside the gunwales of the canoe, bow upward, a mat forms a convenient and very serviceable canopy by virtue of its natural stiffness. An instance of such a use is shown in pl. LXXX.

SPINNING

As was mentioned in speaking of agricultural products, the Cayapa raise considerable quantities of cotton, that is to say, all the cotton needed for weaving the cloth used for their mantas and clouts and for the belts used to hold the mantas in place. No one family raises any considerable number of plants, since a single plant produces almost continuously the year round and aggregates in the course of a year a considerable quantity of bolls. These plants are grown in any convenient place near the house or on the edge of a field of cane or of a grove of chocolate trees.